

**PREPARATION OF JELLY CAKE CONTAINING MICROCAPSULE**

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**Abstract of JP3076543**

**PURPOSE:**To prepare a jelly cake capable of masticating in mouth even with microcapsule having a small particle diameter manifesting flavor not existed in the past and inducing a diversity of texture by mixing the microcapsule containing a flavorful substance with jelly dough.

**CONSTITUTION:**Microcapsule having  $\leq 3.5$ mm, preferably 1-3mm particle diameter is prepared from a microcapsule content solution containing a liquid or solid flavorful substance and a capsule film agent in a normal method. Then, said microcapsule is mixed independently with a prepared sol-like jelly dough and shaped, then solidified.

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